

Thoughts From a Pyourist

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PEA & MINT CROSTINI RECIPE

Ingredients:

Grated Parmesan or Similar Style Cheese

1 cup Fresh or Frozen Peas

1 TBS Chopped Mint

Pinch of Salt & Pepper

1 TBS Olive Oil

French Baguette Cut 1/2in, toasted



Instructions:

Save a few whole peas to use as garnish. Put all ingredients (except cheese) in food processor and process to desired consistency. (Smooth to medium chunky is what we like) Cover toast with a good amount of spread, top with 3 whole peas and dust with cheese.

If using frozen peas, blanch in boiling water for 1 minute, then transfer to ice cold water for 5 minutes to stop cooking and to retain their color.